



Northlands Bar & Grill

Banquet, Catering & Events Package

Northlands Bar & Grill Venue

Northlands Bar & Grill specializes in golf tournaments, bbq's, weddings, team buildings events, cocktail receptions, celebration of life receptions, corporate events, meetings, fundraisers, galas, and holiday parties from 10 - 80.

With lush fairways, a tumbling waterfall and local wildlife, our magnificent location provides a beautiful mountain backdrop for any occasion. We understand that every event is unique- our culinary team and event planning services are personalized to meet your budget, taste, or theme. The following menus symbolize our personal approach and philosophy to use the best quality seasonal ingredients to create a menu unique to your occasion. Our menu options include chef-action stations, signature Northlands dishes, global flavors, modern techniques, certified Kosher, vegan, or gluten free menus to meet your individual needs and deliver an exceptional event.

BREAKFAST OPTIONS

Assorted juices, coffees and teas are included in all packages

Continental Breakfast Buffet

Seasonal Fresh Fruit
Granola, Plain Yogurt
Freshly baked pastries and preserves

\$12.75 per person
(16 guest minimum)

Northlands Traditional Breakfast Buffet

Seasonal Fresh Fruit
Freshly baked muffins & croissants
Scrambled Eggs
Breakfast Potatoes
Breakfast sausage or bacon

\$17.95 per person
(16 guest minimum)

Additional Add-ons

Bacon, ham, or sausage \$2.75 per person
Breakfast potatoes \$2.75 per person
French toast \$3.75 per person
Scrambled Eggs \$4.75 per person
Denver Scramble \$4.75 per person

All prices are subject to applicable tax and service charges.

LUNCH OPTIONS

Assorted juices, coffees and teas are included in all packages

Soup or Salad Wrap Buffet

Fresh, house made soup (vegetarian by advance request please)

Selection of sandwiches in corn tortilla wraps, choose 3 of the following:

Turkey, Swiss & cranberry mayo/ Glazed Ham, Swiss & honey mustard/ Roast beef, aged cheddar & horseradish mayo/ Tuna salad/ Chicken salad / Chicken Caesar wrap

Salads, choice of

Caesar Salad/ romaine, shaved parmesan, garlic croutons, creamy Caesar dressing

Northland's Salad/ roasted beets, grape tomatoes, candied walnuts roasted pepper vinaigrette

Freshly brewed coffee and tea

Additional Add-ons

Fruit platter \$2.25 per person

Dessert Square Platter \$2.75 per person

\$16.75 per person

(20 guest minimum)

Pasta Buffet

Fresh dinner rolls

Salads

Caesar Salad/ romaine, shaved parmesan, garlic croutons, creamy caeser dressing

Northland's Salad/ mixed greens, strawberries, mandarin oranges, red onions tossed in lemon poppy seed vinaigrette

Pastas- choose 2 of the following:

Mushroom Ravioli with basil and ricotta

Shrimp Penne tossed with a creamy alfredo sauce

Penne Primavera in a rose sauce

Chicken & Chorizo linguine pomodoro

Desserts

Assorted Dessert Squares

Additional Add-ons

Fruit platter \$2.25 per person

Add another pasta option \$13.95 per person

\$19.95 per person

20 guest minimum. All prices are subject to applicable tax and service charges.

BUFFETS

The Par \$24.95

2 starters
1 main

The Birdie \$34.95

2 starts, 1 platter
1 main
1 Chef's pasta

The Eagle \$44.95

3 starters, 2 platters
2 mains
1 Chef's pasta

All buffets are served with assorted dinner rolls, your choice of roasted potatoes or mashed potato and buttered seasonal vegetables. Each option will finish with an assorted dessert platter and freshly brewed coffee and tea.

Starters

Broccoli Salad w/bacon, raisins and red onion
Caesar Salad/ romaine, shaved parmesan, garlic croutons
Northland's Salad/ mixed greens, strawberries, mandarin oranges, red onions tossed in lemon poppy seed vinaigrette
Fresh Tomato & Bocconcini Platter
Vegetable Platter

Mains

Roasted Turkey with yam mashed potatoes and house made stuffing
Baked Chicken Cutlets, breaded chicken with chardonnay cream sauce and Swiss cheese
Bourbon Glazed Salmon
Hazelnut Crusted Halibut with mango chutney
Braised Beef Short Rib
Carved Roasted Beef with beef jus

Pasta

Mushroom Ravioli w/ basil and ricotta
Baby Shrimp Penne tossed in a creamy alfredo sauce
Penne Primavera in a light rose sauce
Chorizo & Chicken Linguini pomodoro

24 guest minimum for all buffets. All prices are subject to applicable tax and service charges.

COCKTAIL RECEPTION

Assorted Cheeseboard

Selection of B.C. cheeses, garnished with marinated olives, grapes, spiced nuts and artisan crackers

Small (serves 15) \$80

Medium (serves 30) \$150

Large (serves 45) \$195

Vegetables & Dip

Garden fresh vegetables served with ranch dip

Small (serves 15) \$40

Medium (serves 30) \$72

Large (serves 45) \$95

Sandwich Platter

Fresh house made sandwiches in corn tortilla wraps (30 sandwiches)

Corned beef, ham & cheese, chicken salad, tuna salad

\$110.00

Hors d' Oeuvres'

All Hors d' Oeuvres' are priced by the dozen

Vegetarian

California Roll \$8 per roll

Spring Rolls with sweet chili plum sauce \$18

Saffron and Queso Fresco Risotto Balls \$23

Tomato Balsamic Bruschetta \$18

Spinach, aged cheddar & beer onion quiche \$20

Stuffed Button Mushrooms with artichoke and cream cheese \$18

Seafood

Maki Roll \$10 per roll

Fish Cakes \$43

Tempura Prawns \$30

Chipotle and Orange Prawn skewer \$30

Smoked Salmon Cannelloni, goat cheese, dill caper cream \$43

Salmon Wellington, capers and cream cheese \$43

Seared Scallops, arugula, roasted red pepper and goats cheese \$45

Bacon wrapped Scallops \$35

Meat

House-made turkey balls, fresh basil marinara \$22

Mini Beef Yorkshire, horseradish aioli and demi glaze \$45

Beef Short rib Sliders, horseradish aioli and caramelized onions \$45

Sesame Asian-style Chicken Wings \$13

Sweet Thai Chili Chicken satay \$23